



140 GLENAYR AVE BONDÍ 2026 P 9300 0368 E INFO@LOXSTOCKANDBARREL.COM.AU W LOXSTOCKANDBARREL.COM.AU

## For groups of 10 or more people, we offer a three course sharing menu:

### To Start

A selection of our house made meat, fish & vegetable appetisers served w olives, bread & bagel crisps

Beetroot salad, avocado, daikon, black rice, basil, shiso, koji dressing

*or*

"Israeli salad" of green vegetables, herbs, cashews, lemon and garlic

### Main

Grilled Rangers Valley flank steak, corn, oyster mushrooms, grilled spring onion salsa

*or*

Holmbræe brick chicken, cauliflower, parsley, preserved lemon, pomegranate salad

Slow roasted eggplant, quinoa, spiced nuts, herb & haloumi stuffing, Turkish style tomato sauce

Crispy dutch cream potatoes w herb sour cream

### Dessert Platter

Dark chocolate mousse, salted caramel, sour cherry

Butterscotch pot de creme, miso caramel, persimon, blueberries

Soaked Iranian baby figs, almond & tahini cookies

Crunchy apple strudel, creme anglaise & drunken raisins

Coffee & tea

### More info:

**Price:** \$50 per person.

**Dietary Requirements & Menu Selection:** Please email 48 hours prior to [info@loxstockandbarrel.com.au](mailto:info@loxstockandbarrel.com.au)

**Beverages:** Lox Stock & Barrel is not BYO. All beverages charged on consumption.

**Service charge:** A discretionary 8% service fee is applied to the final bill for parties of 10 or more

**Final numbers & cancellation policy:** Final numbers are to be confirmed 24 hours in advance. Any spaces that are not filled due to no shows on the evening will be charged at 75% of the set menu price. We will notify you of any cancellation fees applied.